

FRITTENDEN GARDENING SOCIETY YEAR BOOK 2024



Including schedules for Spring & Autumn Shows
Programme of visits and Social Evening

Membership: £5 Individual/ £10 Family

All information available on the website:
www.frittendengardeningociety.co.uk

Frittenden Gardening Society Committee

President: Sue Martin 852425

Chairman to be elected at AGM

Treasurer Nicola Robinson 852488

Secretary Patricia Palmer 852430

Show

Secretaries Jeremy & Joanna Beech 852312

Website Vince Cordell 07758 819546

Ctte members Margaret Knight 852322

 Emma Griffin 852308

 Annie McKellar 01622 891930

 Duncan Rouse 852232

The committee meets several times a year and welcomes new ideas or suggestions for future visits, show recipes, offers to host a visit or comments concerning the website or programme of events.

FGS holds a Spring and Autumn Show. Entry forms and fees should be submitted by the Wednesday evening preceding the show to allow time for the organisation of vases, paperwork etc. Points are awarded to all placed entries and trophies awarded accordingly.

Entries must be brought to the hall between **8.00am and 9.30am prompt** on the morning of the show **and the hall must be vacated by 9.45am** to allow judging to take place at 10.00am.

All trophies except the rose bud vase are perpetual and must be returned to the Show Secretary at least 3 days beforehand.

Programme of Events for 2024

Saturday 6th April SPRING SHOW

See p.7 for schedule of classes. Staging of entries from 8.00-9.30 am please try and aim to finish setting up by 9.30 if you can. Doors open to public at 3.00pm. Tea and cake served, raffle draw and presentation of trophies.

Garden Society Visits:

Wednesday 5th June at 6.30pm

Ramsden Farm, Stone cum Ebony, Nr Tenterden, TN30 7JB
Courtesy of, Marilyn Bacon

Thursday 20th June at 5pm

Park Cottage, Cranbrook Road Frittenden TN17 2AU
Courtesy of Tony and Judy Staples.

Thursday, 25th July at 5pm

Social evening. A chance to meet friends and fellow members and enjoy a glass of wine and refreshments.

Park Farm House, Cranbrook Road, Frittenden, TN17 2AU
Courtesy of, John and Helen Stansfeld

Wednesday, 11th September, meet at Memorial Hall at 2pm.

Badgers, Bokes farm, Horns Hill, Hawkhurst TN18 4XG.

Cost £8 inc NGS contribution and Tea.

Courtesy of Bronwyn Cowdery

Saturday 7th September AUTUMN SHOW

See p.12 for schedule of classes. Staging of entries from 8.00-9.30am, please try and aim to finish setting up by 9.30 if you can. Doors open to public at 3.00pm. Tea and cake served, raffle draw and presentation of trophies.

The 5 Star Vegetable class in the Autumn Show.

This is an ideal class for any vegetable grower as all you do is enter any 5 different vegetables- whatever you like to grow! **One** specimen of each. Large and small onions allowed as well as long and stump rooted carrots. Judged on quality with up to 10 points per specimen.

Handy hints for staging flowers.

1. Flowers that are arranged symmetrically and face the judge square on are always going to be noticed more than those that twist away. Try rotating the flower head so that symmetry is achieved.
 2. An exhibit that has 2 or 3 leaves in the vase will (providing it is neatly 'staged') normally prevail over an exhibit of equal quality that does not have foliage.
 3. A daffodil flower should be carried at a near right angle to the stem.
 4. A clean flower free of blemishes, of good colour and substance is the aim and symmetry on an individual basis and amongst the 3 exhibits together with uniformity should always be sought.
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Discounts available for Garden Society Members

The gardening Society Committee have negotiated a number of discounts at local garden centres

1. 10% discount at **Golden Hill Nurseries**, Goudhurst Road, Marden, TN12 9LT www.goldenhillplants.com
2. 10% discount at **High Banks Nursery** Gills Green, Hawkhurst TN18 5EW www.highbanksnursery.co.uk. Plants only min spend £10.00.
3. 10% discount at **Millbrook Gargen Centre**, Staplehurst, TN12 9BT, [www.https://www.millbrookgc.co.uk](https://www.millbrookgc.co.uk) on selected purchases.
4. 10% discount at **Rumwoods Nursery**, Langley, Maidstone, ME17 3ND www.rumwoodnurseries.co.uk. Discount not on sheds, outbuildings, gift vouchers, special offers (eg 2 for 1) and coffee shop.
5. 10% discount at **Webbs of Tenterden**, 51 High Street, Tenterden, TN30 6BH. www.webbsoftenterden.com on garden products.

We also have a card which gives a 50% off discount for FGS members and one guest, through our membership of the RHS, for visits to all RHS gardens (Bridgewater, Harlow Carr, Hyde Hall, Rosemoor and Wisley, but not for flower shows), which can be borrowed from the Secretary (Tricia Palmer). Please get in touch with her if you would like to use it.

Spring Show Awards and Trophies

Current holders 2023

Wordsworth Cup Awarded to member gaining most points in classes 1-8
Duncan Rouse for daffodils

Spring Blooms Cup Awarded to member gaining most points in classes 9-18
Nicky Robinson

Floral Art Cup Awarded to member gaining most points in classes 21-22
Heather Collins

Kitchen Cup Awarded to member gaining most points in classes 26-30
Helen Stansfeld

Joyce Newstead Cup Awarded for best exhibit in the show
Duncan Rouse

Spring Show Trophy Awarded to member gaining most points overall
Nicky Robinson

Autumn Show Awards and Trophies

Current holders 2023

Homeleigh Challenge Bowl Awarded for member gaining most points in
Vince Cordell/Lester Gosbee classes 1-18

Ashbee Cup Awarded to member gaining most points in
Rosalind Riley classes 23-37

Kitchen Cup Awarded to member gaining most points in
Joan Burgess classes 41-44

Peasridge Challenge Cup Awarded to member gaining most points in
Sue Day/Annie McKellar classes 45-46

Autumn Show Trophy Awarded to member gaining most points overall
Rosalind Riley

The Dereck Knight Trophy Awarded to the best exhibit in show
Lorna Shearin

The Annie Bull Rose Bud Vase Awarded to the most fragrant rose as voted by
visitors
Vince Cordell

Daffodil Division definitions



Trumpet

Trumpet ('Corona') as long as or longer than petals



Large cupped

Corona/ Cup more than $\frac{1}{3}$ but less than equal to the length of petals



Small-cupped

Corona/Cup not more than $\frac{1}{3}$ length of petals

Miniature Daffodils are "daffodils with all its parts (stem and leaves included) being proportionately small and the flower being under 50mm". (Not 'sturdy' as in standard classes)

Spring Show Schedule

Saturday 6th April 2023 at 3.00pm

1. 3 Trumpet daffodils -1 variety
2. 3 Large-cupped daffodils -1 variety
3. 3 Small-cupped daffodils -1 variety
4. 3 Multi-headed daffodils -1 variety
5. 3 Double daffodils -1 or more varieties
6. 3 Miniature, (50mm diameter or less)
daffodils -1 or more varieties
7. 3 Miniature, (50mm diameter or less) multi-
headed daffodils -1 or more
varieties
8. 5 different daffodil heads displayed on a bed
of moss in a drip tray (provided)
9. 3 stems of tulip -1 or more varieties
10. 5 stems of primula -1 or more varieties,
without leaves and in own vase
11. 5 stems of polyanthus -1 or more varieties,
without leaves, in own vase
12. 3 stems of shrub in flower -1 or more
varieties
13. Any bulb or bulbs grown in pot by competitor

14. 3 stems any other Spring flower, **bulbs, rhizomes or corms only,** **NOT** daffodils or tulips
15. 5 pansy or viola heads placed on sand in a saucer- 1 or more varieties
16. 1 camellia bloom - displayed on a saucer of water
17. 3 heads of hellebores displayed in own bowl, resting in water- 1 or more varieties
18. A collection of Spring flowers inc. shrubs from own garden in own container. Only 1 representative from each family e.g. 1 daffodil, 1 tulip etc. Attach a numbered list of each kind. **Not judged on arrangement.**

19. 3 specimens of any winter vegetable
20. 3 sticks of untrimmed rhubarb (forced eligible for more points)

Floral Art

21. An arrangement of spring flowers
22. An arrangement using mainly foliage

Pot plants

23. A pot plant judged on its flowers (in exhibitor's care for at least 3 mths)
24. A pot plant judged on its foliage (in exhibitor's care for at least 3 mths)
25. An orchid in a pot (in exhibitor's care for at least 6 mths)

Cookery

26. Victoria sponge cake
27. Cheese straws
28. 1 x 1lb jar of chutney, label with date made
29. 1 x 1lb jar of marmalade, label with date made
30. 1 jar of freshly made citrus curd, label with date and use cellophane lid

Photography

31. A photograph of Blossom

Children's classes

32. A picture of flowers using crayon, felt pen or paints.

33. A miniature garden in a tray, plate or dish

The Daffodil Challenge

34. 3 daffodil bulbs grown in a pot as supplied

Open Classes 50p entry on the day

a. 20 daffodil stems in own container. 1 or more varieties

b. Any floral exhibit not in schedule

Recipes for 2024

Spring Show

Victoria Sponge Ingredients

- 175g (6oz) soft margarine
- 175g (6oz) caster sugar
- 3 eggs
- 175g (6oz) self-raising flour
- 1½ teaspoons baking powder

For the filling and topping

- About 4 tablespoons raspberry or strawberry jam
- A little caster sugar.

Method.

1. Pre-heat the oven to 180 C/Gas 4. Grease and base line 2x18cm (7inch) sandwich tins with baking paper.
2. Measure all the ingredients into a bowl and beat well until thoroughly blended. Divide the mixture equally between the tins and level out.
3. Bake in the pre-heated oven for about 25 minutes or until well risen and the tops of the cake spring back when lightly pressed with a finger.

4. Leave to cool in the tins for a few moments then turn out, peel off the paper and finish cooling on a wire rack
5. When completely cold, sandwich the cakes together with jam, Sprinkle with caster sugar.

Display whole cake on a white plate.

Spring Show Tim Edmund's Cheese Straws

Ingredients

- 375g/13oz plain flour
- pinch salt
- 225g/8oz butter, diced
- 225g/8oz mature cheddar, grated
- 50g/1¾oz freshly grated parmesan (or a similar vegetarian hard cheese)
- pinch English mustard powder
- small pinch cayenne pepper
- 2 free-range eggs, yolks only

Method

1. Sift the flour and a pinch of salt into a bowl. Using your fingertips, rub in the

butter until all the lumps are gone and the texture is like fine breadcrumbs. Stir in the cheddar cheese, mustard powder, and egg yolks. Add 4-5 tablespoons of cold water and mix to a firm dough.

2. Wrap in cling film or a reusable plastic bag and chill in the fridge for 30 minutes.

3. Preheat the oven to 190C/Gas 5.

4. Line a baking sheet with baking paper. Roll out the dough to a square, roughly the thickness of a £2 coin. Sprinkle the Parmesan and Cayenne on top of the pastry. Cut the square in half, then cut each half into 1cm/½in strips.

5. Transfer carefully onto the lined baking sheet and bake for 10-15 minutes, until crisp, then leave to cool on the tray.

6. Display 8 straws on a white plate

TIP - Freeze the butter and grate it into the pastry to make it easier to rub in while keeping it really cold. You could also make this recipe in a food processor but be careful not to mix the pastry for too long. Just pulse it until it comes together.

Autumn Show

Coffee Cloud Meringues

Ingredients

- 1½ tsp instant coffee granules
- 4 medium egg whites
- 225 g (8oz) caster sugar
- 50 g (2oz) dark chocolate



Method

1. Preheat the oven to 140°C (120°C fan) mark 1. In a small cup, dissolve the coffee granules in a few drops of water and set aside.

2. Next, put the egg whites into a large, clean bowl. Beat with a handheld electric whisk until the egg whites are stiff but not dry (to test, dip the beaters into the mixture, then lift up. Any egg white on the beaters should stand stiffly, rather than flop over). Gradually add the sugar, whisking constantly, until the mixture becomes very thick and glossy. Whisk in the dissolved coffee.

3. Put a few small smears of meringue on the corners of two baking sheets to act as glue, then line each sheet with baking parchment. Spoon 8

mounds of meringue on to the prepared baking sheets, spacing well apart.

4. Bake for 1hr or until the meringues feel hard to the touch and the parchment will peel off easily. Leave them to cool completely.

5. Melt the chocolate in a heatproof bowl set over a pan of simmering water. Do not allow the bowl to touch the water: it just needs to sit in the steam. Drizzle the melted chocolate over meringues and leave to set for at least 15min.

6. Display 4 meringues on a white plate.

Autumn Show

Courgette and salad onion Muffins

Ingredients

- 150g Self-raising flour
- 150g Plain flour
- 2tsp baking powder
- 150g Mature Cheddar
- ½ tsp salt
- ½ tdsp cracked black pepper
- 2 medium eggs lightly beaten
- 200ml Whole milk
- 150 g Courgettes, grated
- 3 salad onions trimmed and finely chopped.

Method

Heat the oven to 180C/gas 4.

1. Butter a 12-cup muffin tin and line with squares of greaseproof paper overlapping the edges.
2. Sieve the two flours and the baking powder into a large mixing bowl.
3. Add the Cheddar and seasoning.
4. Beat the eggs and milk together until smooth.
5. Add this mixture to the dry ingredients and stir gently and thoroughly until well combined.
6. Lightly stir in the courgettes and salad onions.
7. Spoon the mixture into the lined tin and cook for about 20 minutes until the muffins are risen and golden, and are firm but springy to the touch.
8. Leave to cool

Display 6 muffins, in their greaseproof paper wrappers, on a white plate.

Autumn Show Schedule

Saturday 7th September 2024 at 3.00pm

- 1.4 Coloured potatoes
- 2.4 White potatoes
- 3.3 Carrots
- 4.3 Onions weighing over 250g
- 5.3 Onions weighing less than or equal to 250g
- 6.9 Runner beans
- 7.5 Standard tomatoes diameter greater than 35mm
- 8.5 Cherry type tomatoes diameter less than or equal to 35mm
- 9.1 Cabbage
- 10.3 Beetroot
- 11.3 Courgettes 4-6 inches in length
- 12.6 French beans
- 13.1 Cucumber
- 14.3 Cobs of sweetcorn
- 15. The longest runner bean
- 16.3 Parsnips
- 17. The 5 Star vegetable class (see page 4 for details)
- 18. A Basket or Trug of vegetables to be judged by content, quality and arrangement
- 19.4 Cooking apples -all 1 variety
- 20.4 Dessert apples -all 1 variety
- 21.3 Pears
- 22. A collection of culinary herbs in a ½ pint container. Please display a list of all herbs.

Flowers

- 23. 3 stems of hardy perennial, 1 variety from a plant over 2ft tall
- 24. 3 stems of hardy perennial, 1 variety from a plant less than or equal to 2ft tall
- 25. 1 Specimen rose, single bloom, no buds
- 26. 3 Roses, 1 or more varieties, single bloom no buds

27. 3 Stems of cluster flowered roses, 1 or more varieties
28. 3 Stems of dahlia, 1 or more varieties
29. 3 stems of any one flower not in schedule.
30. 3 Stems of cultivated grass in flower - 1 variety
31. 5 stems of any annual- 1 variety
32. 2 Stems of flowering shrub or tree - 1 or more varieties
33. 2 Stems of berried or fruiting shrub or tree - 1 or more variety
34. 1 Seed head or stem of seed heads
35. 3 Stems of perennial aster- 1 variety
36. A collection of garden flowers in own container. ***Not judged on arrangement.***
37. An arrangement of flower heads floating on water in own container. *Judged on quality of the blooms, colour and arrangement.*

Pot plants

38. A pot plant judged on its flowers (in exhibitor's care for at least 3 mths)
39. A pot plant judged on its foliage (in exhibitor's care for at least 3 mths)
40. Any cactus or succulent (in exhibitor's care for at least 3 mths)

Cookery

41. Coffee Cloud Meringues
42. Courgette and Salad onion muffins
43. 1 x 1lb jar jam, label with type and date made
44. 1 x ½lb (approx.) jar fruit jelly

Please use non commercial jars with either new lids or wax discs+cellophane tops

Floral Art

45. An arrangement of garden flowers (no berries or seed heads)
46. An autumnal arrangement of foliage and/or berries and seed heads

Photography

47. A photograph of Wild flowers

Children's classes

48. A posy of flowers in a jar of water
49. Make a birdfeeder, any kind

The Potato Challenge

50. Grow as many potatoes as you can from 1 tuber given out at the spring show. *Judged only on weight*

Open classes

- a. 1 specimen rose to be judged on scent by visitors to the show
- b. Any fruit not listed in this schedule
- c. Any vegetable not listed in this schedule
- d. Any other home-made produce
- e. The most unusual shaped vegetable

We can happily loan out a copy of the RHS Horticultural Show Handbook which gives full details of the different classes and the criteria used for judging.

Our show schedules and other information are available on the website:

www.frittendengardeningociety.co.uk

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Please circle the class numbers on the entry form to indicate which classes you wish to enter. If two members from the same household are entering, please make it clear which person is entering which classes.

Each class entry costs 30p except the Open classes which can be entered either in advance or on the day and cost 50p.

Entries can be paid by cash or by BACS transfer to

(This is a Business Account)

Name: FRITTENDEN GARDENING SOCIETY

Sort Code: 60 06 18

Account No: 30074258

Please either deliver or email your completed forms by the Wednesday preceding the show to either :

jeremy.beech@longmeadows.co.uk

joanna.beech97@gmail.com

or deliver a hard copy to

Longmeadows, Biddenden Road, Frittenden, TN17
2BE.

The Hall will be open on show mornings at 8am.

**Please allow enough time to stage your
entries and ensure you leave the hall by
9.45am.**

**Spring Show Entries, by Wednesday 3rd April
2024**

Name/

S.....

.....

(If more than one person is entering, please make it clear which person is entering which classes.)

Tel.....E

mail.....

Classes:

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16

17 18 19 20 21 22 23 24 25

26 27 28 29 30 31 32 33 34

Open classes a b

Total no. of classes x 30p = £

Children's classes free, Open classes can be entered on the day, 50p

**Autumn Show Entries, by Wednesday 4th Sept
2024**

Name/

S.....

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(If more than one person is entering, please make it clear which person is entering which classes.)

Tel.....E

mail.....

Classes:

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16

17 18 19 20 21 22 23 24 25

26 27 28 29 30 31 32 33 34 35 36 37 38

39 40 41 42 43 44 45 46 47 48 49 50,

Open classes a b c d e

Total no. of classes x 30p = £

Children's classes free, Open classes, can be entered on the day, 50p